



Position: Sous Chef

Page 1 of 3

At Siwash Lake we serve exquisite pasture-to-plate cuisine in keeping with what's fresh and seasonal; first and foremost from what is farmed on our ranch or available locally. Our dining experience is enriched by edible flowers, plants and berries harvested ethically from the wilds, with the goal of serving freshly picked ingredients from the great outdoors at every meal. Foraging is a daily routine for our food and beverage team, one of the many ways we connect guests with Nature at Siwash Lake. While cooking in a remote country kitchen, inspired by the surrounding wilderness, our small yet mighty culinary team creates 5-star, climate conscious cuisine for everything from elegant lodge dinners to rustic riverbank picnics.

Siwash Lake Wilderness Resort is a world-class adventure lodge and tented camp. It is located on a small, family-owned ranch, off-grid in British Columbia's Cariboo region within the beautiful Secwepemcù'ecw (land of the Shuswap First Nations). Amid this rugged heartland of BC, a rare, iconic landscape stirs the soul — in the wake of a massive wildfire, Siwash Lake is a vibrant oasis and wellness sanctuary where Nature's resiliency takes center stage in a dynamic, regenerating ecosystem.

Our boutique company has been operating for over 20 years and has grown into a flagship business for Canadian wilderness tourism. We are a founding member of the Magnificent 7 Luxury Wilderness Lodges of Canada, designated signature experience for Destination Canada, Platinum certified by Green Step sustainable tourism, and an award-winning property with Conde Nast Johansens.

We are inviting an ambitious, innovative and creative Sous Chef to join us for our upcoming guest season and beyond. We're looking for food and beverage professionals eager to expand their culinary portfolio and enhance Siwash Lake's culinary experience! This is the perfect stage for a chef to showcase talents and passion for upscale, sustainable and wellness-centric cuisine. Come join our talented team in these exciting times!



Position: Sous Chef

Page 2 of 3

Job Highlights:

- Help further the Siwash Lake brand via an innovative food culture
- Cook in a one-of-a-kind location with unique outdoor fine dining environment
- Emphasis on locally sourced ingredients and climate conscious, clean cuisine
- Demonstrate your broad skills and on-trend techniques
- Utilize ingredients harvested on site and foraged from nearby fire-blackened forest
- Create amazing world-class menus and food presentations
- Access to SLWR facilities and recreation opportunities
- Cook for a minimum of 2 people up to a maximum of 24
- Join a world class hospitality team that is extremely passionate about sustainability and environmental stewardship

Job Requirements - education, work experience, certification, and skills:

- Formal Chef training, Culinary Arts Program Diploma/Certificate or equivalent
- At least 3-5 years of related work experience in a fine dining environment
- Possess extraordinary creative skills for executing innovative and compelling presentations and flavours that enhance the overall culinary experience at Siwash Lake
- Ability to help develop and coach a world class service team
- Comfortable being on display in our open kitchen
- Able to work independently
- Willing to do whatever it takes to deliver a top notch food experience for guests
- Willing to abide by the resort's established systems, safety, and sustainability best practices
- Clear communicator, adept at listening
- Stamina for working in a physically demanding, fast-paced, high pressure workplace
- Mentally prepared to relocate and live in a remote wilderness environment
- Must be willing to work closely with owners and management in a cooperative manner regarding menus and food details
- Experience in genuine scratch cooking
- Exceptional attention to detail
- Well prepared to contribute as a member of our small team by performing all aspects of food preparation and kitchen operations



Position: Sous Chef

Page 3 of 3

Highly Desirable:

- Driver's license
- Own vehicle
- Experience with a farm garden
- Have BC FOODSAFE certification or equivalent

How to Apply

If you are interested in this position we would love to hear from you! Please reach out to us at hr@siwashlake.com or 250-395-6541.

Please have a thorough read of the Employment section of our website at www.siwashlake.com

To apply, please download and complete the Application Form on the website, following all instructions and checklist. **Applicants who fail to follow all instructions may disqualify the application.**

Please Note: You must be legally entitled to work in Canada for this position